

**AMENDMENTS TO THE CLAIMS**

1. (Currently amended) An unfried ~~Chinese~~ dumpling with a filling wrapped in a dough sheet, having a crispness deterioration inhibitor provided on the an external surface of said dough sheet for inhibiting deterioration with time of crispness of the dough sheet after the dumpling is fried, said crispness deterioration inhibitor comprising:

grain powders and

a starch hydrolysate (~~A-1~~) in powder form having a reciprocal of bulk density of not lower less than 3.0 ml/g.

2. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 1, wherein said inhibitor further comprises at least one of dextrin (~~A-2~~) in powder form having a reciprocal of bulk density of 1.0 to 2.2 ml/g, and polysaccharides thickener in powder form.

3. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 1, wherein the content of said grain powders is 10 to 99 wt%, and the content of said starch hydrolysate (~~A-1~~) is 0.1 to 40 wt% of the inhibitor.

4. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 2, wherein the content of said dextrin (~~A-2~~) is 0.1 to 40 wt%, and the content of said polysaccharides thickener is 0.1 to 20 wt% of the inhibitor.

5. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 1, further comprising an oil and fat layer on a surface of the wrapper dough sheet in contact with the filling.

6. (Currently amended) The unfried ~~Chinese~~ dumpling of claim 1, in the form of a frozen product.

7. (Currently amended) A method for producing an unfried Chinese dumpling, comprising:

(a-1) wrapping a filling with a dough sheet, and

(a-2) applying a crispness deterioration inhibitor for inhibiting deterioration with time of crispness of the dough sheet after the dumpling is fried, to adhere to a surface of the dough sheet opposite to a surface in contact with the filling,

wherein said crispness deterioration inhibitor comprises grain powders and a starch hydrolysate (A-1) in powder form having a reciprocal of bulk density of not lower less than 3.0 ml/g.

8. (Currently amended) The method of claim 7, further comprising the step of (b) providing an oil and fat layer on a surface of the dough sheet to be in contact with the filling.

9. (Currently amended) The method of claim 7, further comprising the step of (a-3) steaming the unfried dumpling with the filling wrapped in the dough sheet.

10. (Currently amended) The method of claim 7, further comprising the step of (a-4) freezing the unfried dumpling.

11. (Currently amended) A crispness deterioration inhibitor for use in the method of claim 7, comprising:

grain powders and

a starch hydrolysate (a-1) in powder form having a bulk density of 3.0 ml/g.

12. (Currently amended) A fried Chinese dumpling obtained by frying the unfried Chinese dumpling of claim 1, and having a browned side on its external surface.

13. (Currently amended) A method for producing a fried Chinese dumpling comprising the step of (b) frying the unfried Chinese dumpling of claim 1 in a frying pan.